

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silverbeet, chia
and coconut water **C** 7.00

turmeric, pineapple, apple
and coconut juice 7.00

SMOOTHIES

bills raw - homemade almond milk, lsa,
raw cacao, banana and agave **L N P S Su Sy** 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su** 5.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy **Sy**, oat milk **G** or
homemade almond milk **L N P Sy** .60
+ extra shot .60

iced latte **M** 3.80

allpress cold drip (with or without milk) 3.50

tea by rare tea company **Su**
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

jasmine and lemon iced tea **Su** 4.20

fresh mint tea 3.00

spiced almond milk chai **L N P Su Sy** 4.50

hot chocolate **M Sy** 3.85

matcha latte, iced matcha latte
M Su 4.85

BAKERY

daily buns, muffins and
tray bakes **E G L M N P S**

toasted coconut bread and butter
E G L M N P Su Sy 6.00

spinach and feta bourekas,
pomegranate jam and yoghurt **G E M Mu S** 7.00

st john's toasted sourdough **G**, rye **G** or our
gluten-free bread with marmalade, jam,
vegemite **C G**, honey or almond butter **N** 3.50

grilled cheese and kimchi
open sandwich **E G M Mu** 9.50

fried egg and bacon brioche roll,
date and tamarind sauce,
watercress **E G M Mu S Su Sy** 8.75

FRUIT, GRAINS

raw bites - cacao, date and
almond **E G L M N P Su Sy** 1.50 ea

fresh fruit bowl and greek yoghurt **M** 9.00
+ lsa **N S** 1.00

almond milk chia seed pot, berries,
pomegranate and coconut yoghurt **N** 6.50

açaí bowl, banana, berries
and vegan granola **G L N P S Su Sy** 8.75

millet, oat and quinoa porridge, sweet red bean,
granny smith and almond butter **G L N P** 8.00

bircher muesli, jasmine poached
peach and pistachio **G L M N P S Su** 7.20

vegan granola, coconut yoghurt
and fruit compote **G L N P S Su Sy** 8.20

CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M Sy** 13.20

st john's toasted rye, avocado, lime and
coriander **G** 7.40 + poached egg **E Su** 2.00

scrambled eggs and st john's sourdough toast
E G M 8.40

fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes **Cr E F S Su** 13.80
+ toast **G** 1.50

sweet corn fritters, roast tomato,
spinach and bacon **E G M Su Sy** 13.80

EGGS

soft boiled eggs
and sourdough soldiers **E G M** 6.65

two sunny fried or poached eggs
and st john's sourdough toast **E G M Su** 6.65

SIDES

rose harissa **Sy** 2.00

avocado - avocado salsa -
kimchi - roast tomato 2.95

grilled halloumi **M** 3.20

jasmine tea hot smoked salmon **F** 4.80

grilled wiltshire bacon **Su** -

herbed garlic mushrooms **M** -

chipolatas **G Su** - wild greens 3.80

BIG PLATES

millet and quinoa breakfast salad, avocado,
grilled corn, sprouting seeds, poached egg
and popped rice **C E Mu S Su** 13.00
+ jasmine tea hot smoked salmon **F** 4.80

green pea and dill fritters, fennel and soft herb
salad, grated tomato and hummus **G S** 13.80
+ grilled halloumi **M** 3.20

potato and feta rosti, jasmine tea smoked salmon
and dill oil, poached eggs **E F G M Su** 14.50

prawn, xo and nduja fried rice, poached egg
Cr E G L Mo N P Se Su Sy 16.00

a discretionary service charge of 12.5% applies to each bill

some of our dishes contain unpasteurised cheese. please inform
your waiter if you are allergic to any food items before you order -
we cannot guarantee the absence of allergens in our dishes, due to
being produced in a kitchen that contains allergens

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten, **M** milk, **L** lupin,
Mo mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame, **Su** sulphur, **Sy** soya

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds **N** 3.80
- green nocerella olives 4.00
- courgette chips, nigella seed
and tahini yoghurt **G M S** 7.50
- roast carrots, peanut, miso
and chilli crumb **C G L Mu P S Sy** 8.50
- stracciatella, fennel salad, capers
and mint **G M Mu** 9.00
- chilli, sesame and peanut crispy chicken,
iceberg and miso buttermilk
dressing **Cr G L M P S Sy** 10.50

SANDWICHES, BURGERS

- grilled cheese and kimchi
open sandwich **E G M Mu** 9.50
- shrimp burger, jalapeño mayo,
shaved radish salad and sesame
gochujang **Cr E F G M Mu S Su Sy** 16.00
- chilli, sesame and peanut crispy chicken
burger, miso buttermilk dressing, kohlrabi
and mint slaw **Cr E G L M P S Sy** 13.50
- grass fed beef burger, cucumber pickles,
pomegranate mustard, caesar iceberg
wedge and fries **E F G M Mu S Su Sy** 14.00
+ cheese **M** 1.50

SALADS

- green pea and dill fritters, fennel and soft
herb salad, grated tomato and hummus **G S** 13.80
+ grilled halloumi **M** 3.20
- raw tuna and avocado poke,
brown rice, cherry tomatoes,
pickled cucumber and sesame **Cr F S Su Sy** 17.00
- bills chicken caesar, winter greens
and shiso **E F G M Mu Sy** 15.80
- chopped salad - edamame, courgette,
cabbage, crunchy chickpeas, beetroot, corn
and citrus sesame dressing **Cr G S Sy** 10.50

SIDES FOR SALADS

- avocado 2.95
- grilled halloumi **M** 3.20
- jasmine tea hot smoked salmon **F** 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon **Su** 3.80

a discretionary service charge of 12.5% applies to each bill

some of our dishes contain unpasteurised cheese. please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens

consuming burgers cooked less than well done may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten, **M** milk, **L** lupin, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame, **Su** sulphur, **Sy** soya

CLASSICS

- ricotta hotcakes, banana and
honeycomb butter **E G M Sy** 13.20
- scrambled eggs and st john's sourdough toast
E G M 8.40
- fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes **Cr E F S Su** 13.80 + toast **G** 1.50
- sweet corn fritters, roast tomato,
spinach and bacon **E G M Su Sy** 13.80

SIDES FOR CLASSICS

- rose harissa **Sy** 2.00
- avocado - avocado salsa -
kimchi - roast tomato 2.95
- grilled halloumi **M** 3.20
- jasmine tea hot smoked salmon **F** 4.80
- grilled wiltshire bacon **Su** - chipolatas **G Su** -
herbed garlic mushrooms **M** - wild greens 3.80

BOWLS, GRAINS

- spaghetti, tomato, black olive and chilli,
stracciatella **G M Mu** 13.50
- braised tofu, tomatoes and mushrooms,
black bean szechuan chilli sauce **G S Sy** 13.50
- prawn and chilli linguine,
garlic and rocket **Cr G M** 15.85
- poached chicken and brown rice broth,
spring onions and chilli sambal **F G** 14.00
- nduja, prawn and xo fried rice, poached egg
Cr E G L Mo N P Se Su Sy 16.00

BIG PLATES

- yellow fish curry, spiced butternut
squash, roast peanuts, brown rice
and cucumber relish **F L P S Su Sy** 16.50
- seared salmon, mirin nori sauce,
tiger salad and chilli oil **Cr F G S Su Sy** 17.00
- parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw **E G M Su** 16.50

SIDES

- gem lettuce, sesame and pickled onion salad **M S Su** 3.95
- avocado and smashed cucumber salad,
mirin and sesame **G S Su** 5.50
- green beans, tomato and
black olive dressing **Mu** 3.95
- french fries **G** 3.80

SWEET

- raw bites - cacao, date
and almond **E G L M N P Su Sy** 1.50 ea
- salted peanut brittle **L M P** 3.20
- dark chocolate pistachio fudge **L M N P S Sy** 3.50
- vietnamese affogato - espresso
and condensed milk semifreddo **M** 5.50
- almond milk chia seed pot, berries,
pomegranate and coconut yoghurt **N** 6.00
- white chocolate and pistachio pavlova,
strawberries and yoghurt cream **E L M N P S Sy** 7.80
- jasmine poached peaches, condensed milk semifreddo,
pistachio and raspberry **L M N P S Su** 7.50

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

salcombe gin, seamist spray
and light tonic 9.50

white peach bellini **Su** 9.95

cold drip negroni
portobello gin, monterosa vermouth, campari,
cold drip and cointreau **Su** 10.95

brut réserve nv phillipe gonet **Su** 11.65

SMALL PLATES

house pickles **Su** 3.80

marcona almonds **N** 3.80

green nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt **G M S** 7.50

roast tenderstem broccoli, almond sauce,
yellow pepper and sumac salsa **L N P Su** 8.50

roast carrots, peanut, miso and chilli crumb
C G L Mu P Se Sy 8.50

stracciatella, fennel salad,
capers and mint **G M Mu** 9.00

tuna tartare, kimchi and sesame crisp
E F G S Su Sy 10.25

crispy wonton fried prawns, cashew satay,
chilli sambal and lime **Cr E F G M Mu N Sy** 9.50

crab toast, cucumber, coriander
and lime **Cr E F G Mu** 10.50

chicken and black bean dumplings, hoisin,
cucumber and szechuan salt **E G Mo Su Sy** 8.50

chilli, sesame and peanut crispy chicken,
iceberg and miso buttermilk
dressing **Cr G L M P S Sy** 10.50

BOWLS, GRAINS

green pea and dill fritters, fennel and soft
herb salad, grated tomato and hummus **G S** 13.80
+ grilled halloumi **M** 3.20

poached chicken and brown rice broth,
spring onions and chilli sambal **F G** 14.00

spaghetti, tomato, black olive and chilli,
stracciatella **G M Mu** 13.50

braised tofu, tomatoes and mushrooms, black bean
szechuan chilli sauce **G S Sy** 13.50

prawn and chilli linguine,
garlic and rocket **Cr G M** 15.85

prawn, xo and nduja fried rice,
poached egg
Cr E G L Mo N P Se Su Sy 16.00

BIG PLATES

yellow fish curry, spiced butternut
squash, roast peanuts, brown rice
and cucumber relish **F L P S Su Sy** 16.50

seared salmon, miso nori sauce,
tiger salad and chilli oil **Cr F G S Su Sy** 17.00

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw **E G M Su** 16.50

crispy duck, clementine, star anise,
brown rice and citrus salad **F G Mo Sy** 17.35

BBQ

whole roast seabass **F** 22.50
confit tomato and basil **C F Mu**
spiced yoghurt and harissa **F M Sy**
green mango, kohlrabi and nuoc cham **F G**

shrimp burger, jalapeño mayo,
shaved radish salad and sesame
gochujang **Cr E F G M Mu S Su Sy** 15.75

crispy pork belly, nuoc cham, stone fruit
and pickled carrots **F G Mo Su Sy** 18.50

coconut braised beef short rib,
nuoc cham slaw and brown rice **F G Mo Su** 22.50

grass fed beef burger, cucumber pickles,
pomegranate mustard, caesar iceberg wedge
and fries **C E F G M Mu S Su Sy** 14.00
+ cheese **M** 1.50

SIDES

gem lettuce, sesame and pickled onion salad **M S Su** 3.95
avocado and smashed cucumber salad,

mirin and sesame **G S Su** 5.50

green beans, tomato and
black olive dressing **Mu** 3.95

french fries **G** 3.80

SWEET

salted peanut brittle **L M P** 3.20

dark chocolate pistachio fudge **L M N P S Sy** 3.50

vietnamese affogato - espresso
and condensed milk semifreddo **M** 5.50

scoop ice cream or sorbet **E G M Sy** 2.50 ea

dark chocolate sorbet, poached cherries
and almond brittle **L M P Sy** 7.20

white chocolate and pistachio pavlova,
strawberries and yoghurt cream **E L M N P S Sy** 7.80

banana fritters, citrus caramel
and hotcake ice cream **E G M Sy** 6.65

jasmine poached peaches, condensed milk semifreddo,
pistachio and raspberry **L M N P S Su** 7.50

a discretionary service charge of 12.5% applies to each bill

some of our dishes contain unpasteurised cheese. please inform
your waiter if you are allergic to any food items before you order -
we cannot guarantee the absence of allergens in our dishes, due to
being produced in a kitchen that contains allergens

consuming burgers cooked less than well done may increase the risk of
foodborne illnesses, particularly for those who are very young, elderly,
pregnant or anyone with a weaker immune system

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten, **M** milk, **L** lupin,
Mo mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame, **Su** sulphur, **Sy** soya